



INSTRUCTIONS



Welcome to the wonderful world of Fundough Bakery. Let us have fun by baking some delicious cakes, pastries, baguettes, breads, pies and so much more. Then, decorate all these creations with icing and other sweet condiments before serving them to our friends, family or even our customers .

Contents:			
• Bakery Base unit with oven	1 no.	• Paper cake box base	2nos.
• Transparent Cake Display cover	1 no.	• Fundough Knife	1 no.
• Weighing Scale	1 no.	• Paper cake bases	6nos.
• Bakery Fascia unit	1 no.	(For serving cakes)	
• Bakery Mould trays	2nos.	• Fundough Tubes	4nos.
• Extruder	1 no.	(50g. each)	
• Extruder nozzles	2nos.		
• Small Cake Stand	1 no.		
• Sticker Sheet	1 no.		
• Paper cake boxes	2nos.		

1) One Bakery Base Unit.

The base unit contains the following :

- a) 2.5D Food Moulds - 9 Nos.
- b) Oven with transparent door (viewing window)
- c) One Large Rotatable Cake Stand (For decorating cakes)

SETTING UP/ASSEMBLY:

1. Peel off the Sticker sheet and apply on the specified area on the bakery base unit as shown in Figure 1.
2. Affix the transparent Cake Display cover onto the bakery base unit as shown in Figure 2.
3. Affix the Bakery Fascia unit onto the bakery base unit as shown in Figure 3.
4. Affix the Small Cake stand onto the bakery base unit as shown in Figure 4.
5. Affix the weighing scale onto the slot provided on the bakery base unit as shown in Figure 5.
6. Slide in any one of the two extruder Nozzles into the extruder as shown in Figure 6. You can alternate between the two nozzles.



Fig.1

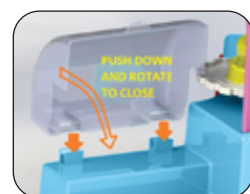


Fig.2



Fig.4

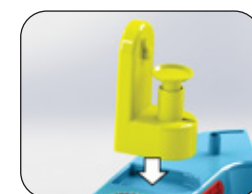


Fig.5

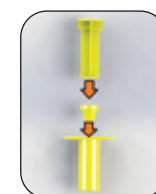


Fig.6

LET'S PLAY:

Moulding Bakery Items:

It's time now to cook up a storm by making some delicious foods.

Selection of Food Items:

On the bakery base unit, there are 9 different food moulds, 6 moulds for making different foods and 3 moulds for decorations/garnishing the food. You can choose to make any of the following foods

- a) Baguette (French Loaf).
- b) Croissant
- c) Pastries
- d) Doughnut
- e) 2 types of Pies

Now you can add some garnishing to the food you have just created by decorating them using the other different smaller shaped 2.5D moulds like the Heart, Bean and Circular moulds.

To add to the fun, you can also make a three tier cake* or waffles using the 2.5D moulds on the 2 food trays that neatly fit into the oven on the bakery base unit. *For making a three tier cake, simply make one layer of dough using the 2.5D mould on the food trays, as outlined in the steps below. Repeat the steps twice and then place one layer on top of each other.

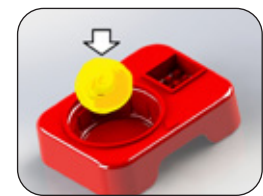


Fig.7

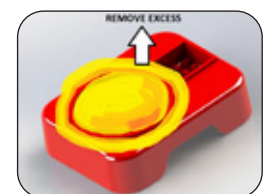


Fig.8

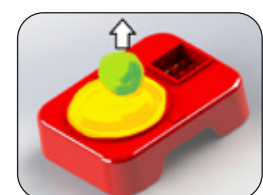


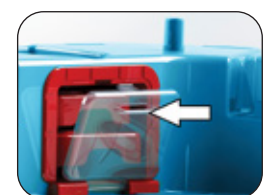
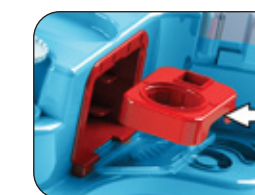
Fig.9

Making Food Items:

To make all these delicious and tasty items, make a ball of suitable sized dough as shown in Fig. 7 and place it in the respective 2.5D moulds. Press the ball of dough in such a way that they fill the mould. Cut and remove any excess dough as shown on Fig. 8 coming out of the edges of the mould. Now, your dough form is ready .To take out the form, make another smaller sized dough ball and press lightly against the moulded form and pull out as shown on Fig 9.

Baking Food Items:

You can now proceed to do some make believe baking. Simply take your food item(s) that you have created, open the transparent oven door, place it inside the oven and close the transparent door firmly. Wait for some time for your food to bake.



Decoration:

After baking your cake, it's time to place it on the rotating table. You can rotate the cake for decorating by turning the wheel knob as shown below. While the cake is turning, you can use the extruder nozzles to add icing/frosting to decorate the cake. (Remember : Remove the fascia during decoration of the cake). You can also use decoration moulds given on bakery base unit to decorate the cake.



Weighing the Dough:

After making the cake, its time to weigh your splendid creation. Simply place the cake on the weighing unit on the bakery base and watch the weight scale hand go back and forth.



Display and serving:

After, creating, baking, decorating and weighing your cakes/food items, you now need to place them for every one to see. Fundough Bakery has a two layered display unit with a flippable transparent cover where you can exhibit and display all your wonderful creations. Just make sure, you place your food items on the laminated paper base and then place them in the display unit. You can also pack your cakes/foods in special paper boxes provided and take them anywhere.



**BAKING IS SO MUCH FUN!
BON APPÉTIT!**